

Cupcakes

Recipe source: Ma Ma Ted Purcell

Difficulty: Easy

Fresh from the garden: eggs

Ingredients:		Equipment:	
200g butter, softened 1 teaspoon vanilla extract 1 cup caster sugar 3 eggs 2 1/2 cups SR flour, sifted 1/2 cup milk	Icing 200 g butter 1 1/4 cups pure icing sugar 1 teaspoon vanilla essence	Measuring cups Scales Measuring jug	

What to do: preheat oven to 180`C

- ☺ Line mini-muffin pans with paper cases
- ☺ Using an electric mixer, beat butter, vanilla and sugar in a small bowl until light and fluffy. Add eggs, 1 at a time, beating after each addition (mixture will separate at this stage). Transfer mixture to a large bowl. Stir in half the milk. Repeat with remaining flour and milk until combined.
- ☺ For 1/3 cup-capacity muffin pans use 2 level tablespoons of mixture. Bake for 15-17 minutes. Alternately, for 1 tablespoon-capacity mini muffins pans use 1 tablespoon mixture. Bake for 10 to 12 minutes.
- ☺ Stand cakes in pans for 2 minutes. Transfer to a wire rack to cool.

Icing

- Using an electric mixer on medium speed, beat ingredients together for 4 minutes or until light and fluffy.